Qualification Specification for:

OCN NI Level 3 Award in Cocktail Making

➢ **Qualification No: 610/1477/1**

Qualification Regulation Information

OCN NI Level 3 Award in Cocktail Making
Qualification Number: 610/1477/1

Operational start date: 15 September 2022
Operational end date: 31 August 2027
Certification end date: 31 August 2030

Qualification operational start and end dates indicate the lifecycle of a regulated qualification. The operational end date is the last date by which learners can be registered on a qualification and the certification end date is the last date by which learners can claim their certificate.

All OCN NI regulated qualifications are published to the Register of Regulated Qualifications (**http://register.ofqual.gov.uk/**). This site shows the qualifications and awarding organisations regulated by CCEA Regulation and Ofqual.

OCN NI Contact Details

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Foreword

This document explains OCN NI's requirements for the delivery and assessment of the following regulated qualification:

→ **OCN NI Level 3 Award in Cocktail Making**

This specification sets out:

- Qualification features
- Centre requirements for delivering and assessing the qualification
- The structure and content of the qualification
- Unit details
- Assessment requirements for the qualification
- OCN NI's quality assurance arrangements for the qualification
- Administration

OCN NI will notify centres in writing of any major changes to this specification. We will also publish changes on our website at **www.ocnni.org.uk**

This specification is provided online, so the version available on our website is the most up to date publication. It is important to note that copies of the specification that have been downloaded and printed may be different from this authoritative online version.

Contents

About Regulation

OCN NI

Open College Network Northern Ireland (OCN NI) is a regulated Awarding Organisation based in Northern Ireland. OCN NI is regulated by CCEA Regulation to develop and award professional and technical (vocational) qualifications from Entry Level up to and including Level 5 across all sector areas. In addition, OCN NI is regulated by Ofqual to award similar qualification types in England.

The Regulated Qualifications Framework: an overview

The Regulated Qualifications Framework (RQF) was introduced on 1st October 2015: the RQF provides a single framework for all regulated qualifications.

Qualification Level

The level indicates the difficulty and complexity of the knowledge and skills associated with any qualification. There are eight levels (Levels 1-8) supported by three 'entry' levels (Entry 1-3).

Qualification Size

Size refers to the estimated total amount of time it could typically take to study and be assessed for a qualification. Size is expressed in terms of Total Qualification Time (TQT), and the part of that time typically spent being taught or supervised, rather than studying alone, is known as Guided Learning Hours (GLH).

Qualification Features

Sector Subject Area

7.4   Hospitality and catering

NOS - Cocktail Making

Qualification Aim

The OCN NI Level 3 Award in Cocktail Making qualification has been designed to provide the learner with advanced skills and knowledge related to cocktail making.

Qualification Objectives

The objectives of the qualification are to enable learners to use ingredients to produce cocktails as well as to understand the importance of measurements and the impact of using ice and sugar.

Grading

Grading for this qualification is pass/fail.

Qualification Target Group

The qualification is targeted at learners who have an interest in working in the hospitality industry, in particular within the cocktail making area.

Progression Opportunities

The OCN NI Level 3 Award in Cocktail Making will allow learners to progress to other level 3 qualifications within the hospitality industry and/or may aid enhancing career prospects in the hospitality industry.

Entry Requirements

There are no specific entry requirements for this qualification although learners should be at least 18 years old to complete the qualification.

Qualification Support

A Qualification Support pack is available for OCN NI centres within the login area of the OCN NI website (https://www.ocnni.org.uk/my-account/), which includes additional support for teachers, eg planning and assessment templates, guides to best practice, etc.

Delivery Languages

This qualification is available in English only at this time. If you wish to offer this qualification in Welsh or Irish (Gaeilge) then please contact OCN NI who will review demand and provide as appropriate.

Centre Requirements for Delivering the Qualification

Centre Recognition and Qualification Approval

New and existing OCN NI recognised centres must apply for and be granted approval to deliver the qualification prior to the commencement of delivery.

Centre Staffing

Centres are required to have the following roles in place as a minimum, although a member of staff may hold more than one role*:

- Centre contact
- Programme Co-ordinator
- Tutor
- Assessor
- Internal Verifier

*Note: A person cannot be an internal verifier for their own assessments.

Tutors

Tutors delivering the qualification should be occupationally competent at a higher level than the qualification and have relevant industry experience using industry specialist equipment.

Assessors

The qualification is assessed within the centre and is subject to OCN NI's quality assurance processes. Units are achieved through internally set, internally assessed, and internally verified evidence.

Assessors must:
- be occupationally competent at a higher level than the qualification
- have a minimum of one year's experience in the area they are assessing
- have direct or related relevant experience in assessment
- assess all assessment tasks and activities

Internal Verification

OCN NI qualifications must be scrutinised through the centre's internal quality assurance processes as part of the recognised centre agreement with OCN NI. The centre must appoint an experienced and trained centre internal verifier whose responsibility is to act as the internal quality monitor for the verification of the delivery and assessment of the qualifications.

The centre must agree a working model for internal verification with OCN NI prior to delivery of the qualifications.

Internal Verifiers must:

- have at least one year's occupational experience in the areas they are internally verifying
- attend OCN NI's internal verifier training if not already completed

Internal verifiers are required to:
- support tutors and assessors
- sample assessments according to the centre's sampling strategy
- ensure tasks are appropriate to the level being assessed
- maintain up-to-date records supporting the verification of assessment and learner achievement

Structure and Content

OCN NI Level 3 Award in Cocktail Making

In order to achieve the qualification learners must complete the one unit – 3 credits.

Total Qualification Time (TQT) for this qualification: 30 hours
Guided Learning Hours (GLH) for this qualification: 21 hours

Unit Reference Number	OCN NI Unit Code	Unit Title	Credit Value	GLH	Level
Y/650/3977	CBF897	Cocktail Making Skills	3	21	Three

Unit Details

Title	Cocktail Making Skills
Level	Three
Credit Value	3
Guided Learning Hours (GLH)	21
OCN NI Unit Code	CBF897
Unit Reference No	Y/650/3977

Unit purpose and aim(s): This unit will enable the learner to understand the history of bar tending and cocktails, ingredients and equipment used. The learner will also understand how to prepare for and produce of cocktails.

Learning Outcomes	Assessment Criteria
1. Understand the history of bar tending and cocktail making.	1.1. Research the history of bar tending including the origins of at least five classic cocktails. 1.2. Compare and contrast the flavour profile and styles of the following liqueurs and spirits: a) Kahlua b) Triple Sec c) Crème de Cassis d) Amaretto e) Sambuca f) Vermouth g) Vodka h) Gin i) Rum j) Brandy k) Whiskey 1.3. Compare and contrast the use of the following different cocktail making equipment and glassware: a) Jiggers b) Shakers c) Strainers d) Ice crushes e) Citrus Juicer f) Bar Spoon g) Muddler h) Collins glass i) Martini glass j) Tumbler glass k) Shot glass l) Grand Cru glass m) Champagne flute
2. Be able to use ingredients to produce cocktails.	2.1. Research and explain the use of the three main components of cocktail building. 2.2. Classify the flavour and characteristics of at least five types of modifiers including: a) soda b) fruit juices c) citrus d) egg white and vegan alternatives e) sours 2.3. Explain the use of flavoured syrups as modifiers in cocktails. 2.4. Create a basic syrup to use as a modifier in a cocktail.

		2.5. Analyse the basic ratio of tart to sweet typically used in cocktails with citrus flavours.
		2.6. Explain the importance of different types and ingredients used to produce garnishes for cocktails.
		2.7. Use ingredients identified in AC 2.6 to produce at least three different cocktail garnishes.
3.	Understand cocktail building techniques, measurements and impact of using ice and sugar.	3.1. Research the following techniques for preparing and building cocktails: a) layered b) muddled c) stirred d) shaken e) blended
		3.2. Evaluate the effects of ice on different types of cocktail building techniques including: a) shaking b) muddling c) stirring
		3.3. Explain the use of sugar in cocktail making and the impact of using different types of sugar.
		3.4. Summarise the different types of measurements used in cocktail making.
4.	Understand how laws, regulations, allergens, storage and bar workflow impact cocktail production.	4.1. Summarise the key aspects of laws and regulations to be considered when serving alcoholic beverages.
		4.2. Classify different types of allergens and the potential impact of each on individuals.
		4.3. Explain different ways to eliminate cross contamination on a workflow counter.
		4.4. Summarise the importance of appropriate food garnishes and beverage storage, waste management including their impact on profit margins.
		4.5. Explain the importance of designing a safe, hygienic, and efficient bar workflow to produce cocktails.
5.	Be able to prepare and maintain a cocktail service area in order to produce cocktails.	5.1. Explain the importance of using the correct cocktail making equipment.
		5.2. Demonstrate how to eliminate cross contamination on a bar workflow counter.
		5.3. Prepare a cocktail service area for use, justifying equipment and ingredients chosen.
		5.4. Prepare at least two styles of garnish for use in cocktail service.
		5.5. Produce five popular cocktails within a 20-minute timeframe to include the following preparation techniques: a) shaken b) muddled c) blended d) stirred e) layered shot
		5.6. Demonstrate how to safely, hygienically and effectively clean down all equipment and work areas after use.

Assessment Guidance		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
Assessment Method	**Definition**	**Possible Content**
Portfolio of evidence	A collection of documents containing work undertaken to be assessed as evidence to meet required skills outcomes OR A collection of documents containing work that shows the learner's progression through the course	Learner notes/written work Learner log/diary Peer notes Record of observation Record of discussion
Practical demonstration/assignment	A practical demonstration of a skill/situation selected by the tutor or by learners, to enable learners to practise and apply skills and knowledge	Record of observation Learner notes/written work Learner log
Coursework	Research or projects that count towards a learner's final outcome and demonstrate the skills and/or knowledge gained throughout the course	Record of observation Learner notes/written work Tutor notes/record Learner log/diary
E-assessment	The use of information technology to assess learners' work	Electronic portfolio E-tests

Quality Assurance of Centre Performance

External Verification

All OCN NI recognised centres are subject to External Verification. External verification visits and monitoring activities will be conducted annually to confirm continued compliance with the conditions of recognition, review the centre's risk rating for the qualifications and to assure OCN NI of the maintenance of the integrity of the qualifications.

The External Verifier will review the delivery and assessment of the qualifications. This will include the review of a sample of assessment evidence and evidence of the internal verification of assessment and assessment decisions. This will form the basis of the EV report and will inform OCN NI's annual assessment of centre compliance and risk. The External Verifier is appointed by OCN NI.

Standardisation

As a process, standardisation is designed to ensure consistency and promote good practice in understanding and application of standards. Standardisation events:

- make qualified statements about the level of consistency in assessment across centres delivering a qualification
- make statements on the standard of evidence that is required to meet the assessment criteria for units in a qualification
- make recommendations on assessment practice
- produce advice and guidance for the assessment of units
- identify good practice in assessment and internal verification

Centres offering units of an OCN NI qualification must attend and contribute assessment materials and learner evidence for standardisation events if requested.

OCN NI will notify centres of the nature of sample evidence required for standardisation events (this will include assessment materials, learner evidence and relevant assessor and internal verifier documentation). OCN NI will make standardisation summary reports available and correspond directly with centres regarding event outcomes.

Administration

Registration

A centre must register learners within 20 working days of commencement of a qualification.

Certification

Certificates will be issued to centres within 20 working days of receipt of correctly completed results marksheets. It is the responsibility of the centre to ensure that certificates received from OCN NI are held securely and distributed to learners promptly and securely.

Charges

OCN NI publishes all up to date qualification fees in its Fees and Invoicing Policy document. Further information can be found on the centre login area of the OCN NI website.

Equality, Fairness and Inclusion

OCN NI has considered the requirements of equalities legislation in developing the specification for these qualifications. For further information and guidance relating to access to fair assessment and the OCN NI Reasonable Adjustments and Special Considerations policies, centres should refer to the OCN NI website.

Retention of Evidence

OCN NI has published guidance for centres on the retention of evidence. Details are provided in the OCN NI Centre Handbook and can be accessed via the OCN NI website.

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